



# DOMAINE CLAUDE GENET

Region: Champagne (Côte de Blancs) Village: Chouilly

Winemaker: Charles Genet

Property: 6 hectares (4.5 ha sold to negociants)

The first village to the South-East of Epernay, Chouilly marks the beginning of the *Côte des blancs*. The vignobles include the distinctions of Grand Cru and Premier Cru. Chouilly producers are not limited to producing *Blanc de Blancs* Champagne since there are both Pinot Noir and Pinot Meunier grown in certain areas. Many producers, including Claude Genet, produce Rosé champagnes. These are right at the top of the quality pyramid when compared with any others throughout Champagne. Four of the 'Grandes Marques' own vines in Chouilly. They include: Lanson, Moët & Chandon, Mercier and Roederer.

Charles Genet, Claude's youngest son, is at the helm today. They farm 6 hectares in total, but only use 1.5 ha of fruit for domaine production. The rest is sold off to some of the big champagne houses in the area.

## CHAMPAGNE BLANC DE BLANCS BRUT 'CUVÉE DE RÉSERVE' GRAND CRU CHOUILLY

100% Chardonnay

Soil: Belemnite chalk

The grapes are pneumatically pressed at low pressure and the juice is transferred to stainless steel vats for fermentation. After fermentation the wine is left to age in different steel tanks for anywhere between 6 to 8 months before being bottled and capped. Everything is done by the 'Méthode Champenoise' from there on.

This wine consists always of a single vintage, even though it is not declared on the label. The current release is 2012.

The wine is aged for a minimum of 48 months before disgorgement. It's not uncommon to go 6-7 years before disgorging. An interesting note, nearly 70% of production is bottled in 1.5 L format with 30% of production in 750ml format.

Dosage: 11 g/l

